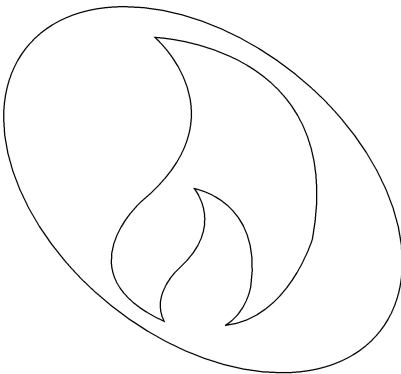


installation & operating
instructions and cooking
guidance

Midi Oven

Model BT 44



get the **best** from your new cooker

Please read this manual first.

Dear Customer,

We would like you to obtain the best performance from your product which has been manufactured in modern facilities and under strict quality control procedures.

Therefore, we advise you to read through this User Manual carefully before using your product and keep it for future reference. If you hand over the product to someone else, deliver the User Manual as well.

The User Manual will help you use the product in a fast and safe way.

- Read the User Manual before installing and operating the product.
 - You must strictly observe the safety instructions.
 - Keep this User Manual within easy reach for future reference.
 - Also read other documents supplied with the product.
- Remember that this User Manual may also be applicable for several other models. Differences between models are explicitly identified in the manual.

Explanation of symbols

Throughout this User Manual the following symbols are used:



Important information or useful hints about usage.



Warning for hazardous situations with regard to life and property.



Warning for electric shock.



Warning for risk of fire.



Warning for hot surfaces.



Arçelik A.Ş.
Karaağaç caddesi No:2-6
34445 Sütlüce/Istanbul/TURKEY
Made in TURKEY

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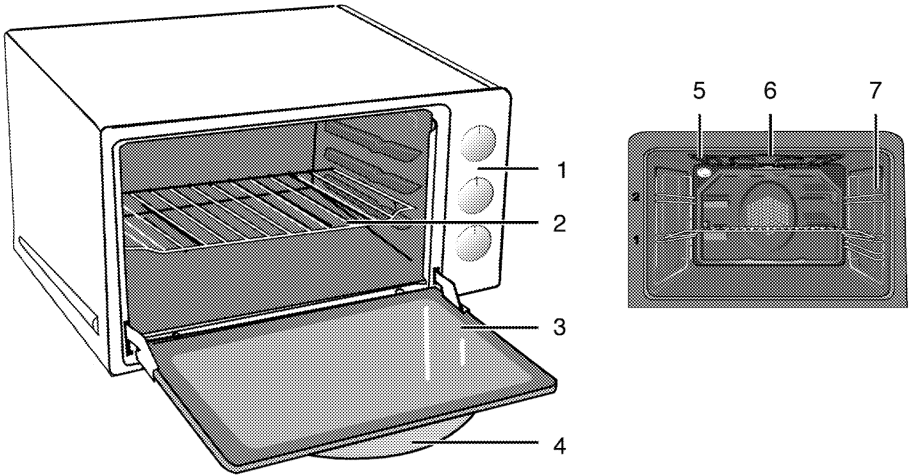
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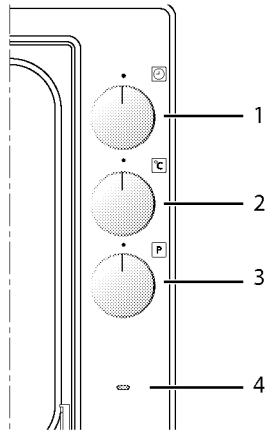
1 General information

Overview



- 1 Control panel
- 2 Wire shelf
- 3 Door
- 4 Handle

- 5 Lamp
- 6 Top heating element
- 7 Shelf positions



- 1 Mechanical timer
- 2 Thermostat knob

- 3 Function knob
- 4 Thermostat lamp

Technical specifications

External dimensions (height / width / depth)	350 mm /600 mm/595 mm
Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	2.4 kW
Fuse	min. 16 A
Cable type / section	H05VV-FG 3 x 1,5 mm ²
Cable length	max. 2 m
Main oven	Fan assisted
Energy efficiency class [#]	A
Net volume [#]	44 lt (net)
Inner lamp	15/25 W
Grill power consumption	2.2 kW

[#] Basics: Information on the energy label of electrical ovens is given in accordance with the EN 50304 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions.



Technical specifications may be changed without prior notice to improve the quality of the product.



Figures in this manual are schematic and may not exactly match your product.



Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

Package contents

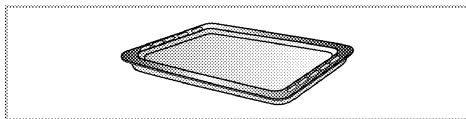


Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

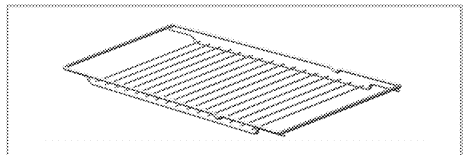
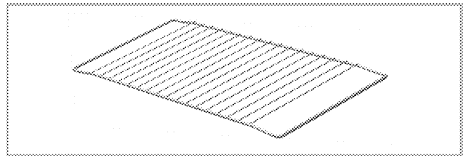
User manual

Oven tray

Used for pastries, frozen foods and big roasts.



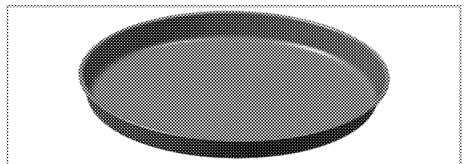
Wire Shelf



Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.

Round tray

Used for pastries and cakes. This tray is placed on the wire shelf.



2 Important safety instructions

This section contains safety instructions that will help you avoid risk of injury and damage. All warranties will become void if you do not follow these instructions.

General safety

- This product is not intended to be used by persons with physical, sensory or mental disorders or unlearned or inexperienced people (including children) unless they are attended by a person who will be responsible for their safety or who will instruct them accordingly for use of the product.
Children must be supervised to prevent them from tampering with the product.
- Connect the product to an earthed outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the earthing installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not operate the product if it is defective or has any visible damage.
- Do not carry out any repairs or modifications on the product. However, you may remedy some troubles that do not require any repairs or modifications. See *Troubleshooting, page 18*.
- Never wash down the product with water! There is the risk of electric shock!
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Product must be disconnected from the mains during installation, maintenance, cleaning and repair procedures.

- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- Keep all ventilation slots clear of obstructions.
- Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc.
- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- Do not use the product with front door glass removed or cracked.
- Rear surface of the oven gets hot when it is in use. Make sure that the gas/electrical connection does not contact the rear surface; otherwise, connections can get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Make sure that the product function knobs are switched off after every use.

Safety when working with electricity

Defective electric equipment is one of the major causes of house fires.

- Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.

- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuse rating is compatible with the product.

Intended use

This product is designed for domestic use. Commercial use will void the guarantee.

"CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating."

This product should not be used for warming the plates under the grill, drying towels, dish cloths etc. by hanging them on the oven door handles.

This product should also not be used for room heating purposes.

The manufacturer shall not be liable for any damage caused by improper use or handling errors.

The oven can be used for defrosting, baking, roasting and grilling food.

Safety for children

- Packaging materials are dangerous to children. Keep packaging materials in a safe place out of reach of children.

- Electrical and/or gas products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Accessible parts of the appliance will become hot whilst the appliance is in use. Children should be kept away until the product has cooled down.
- "**CAUTION:** Accessible parts may be hot when the grill is in use. Young children should be kept away."
- Do not place any items above the appliance that children may reach for.
- When the door is open, do **not** load any heavy object on it and do **not** allow children to sit on it. It may overturn or door hinges may get damaged.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.

SAVE THESE INSTRUCTIONS

3 Installation

Product must be installed by a qualified person in accordance with the regulations in force. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.



Preparation of location and electrical and gas installation for the product is under customer's responsibility.



DANGER

The product must be installed in accordance with all local gas and/or electrical regulations.



DANGER

Prior to installation, visually check if the product has any defects on it. If so, do not have it installed.

Damaged products cause risks for your safety.

Before installation

This product is intended for use only on a counter.



Do not use the product in a closed cabinet or on the floor level.

The kitchen floor must be able to carry the weight of the appliance plus the additional weight of cookware and bakeware and food.

- Any kitchen furniture next to the appliance must be heat-resistant (100 °C min.).

Installation and connection

Product can only be installed and connected in accordance with the statutory installation rules.



Do not install the product next to refrigerators or freezers. The heat emitted by the product will increase the energy consumption of cooling appliances.



Do not use the door and/or handle to carry or move the product. The door, handle or hinges get damaged.

Electrical connection

Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.



DANGER

The product must be connected to the mains supply only by an authorised and qualified person. The product's warranty period starts only after correct installation.

Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.



DANGER

The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product.

A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

The mains supply data must correspond to the data specified on the type label of the product. The rating plate is either seen when the door or the lower cover is opened or it is located at the rear wall of the unit depending on the unit type. Power cable of your product must comply with the values in "Technical specifications" table.



Power cable plug must be within easy reach after installation (do not route it above the hob).



DANGER

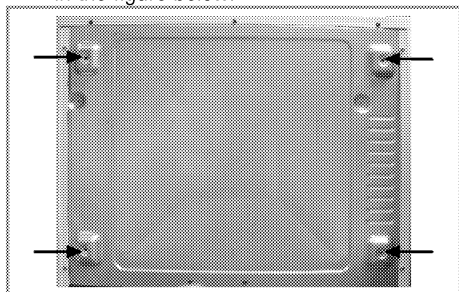
Before starting any work on the electrical installation, disconnect the product from the mains supply. There is the risk of electric shock!

Plug the power cable into the socket.

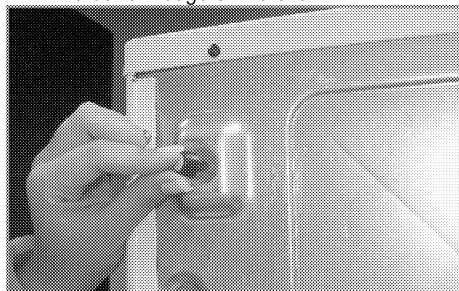
- Push the product towards the kitchen wall.

Fixing the oven feet

1. Turn the oven on smooth surface as shown in the figure below.



2. Insert 4 oven feet, as shown in the figure below, inside the holes which are located the bottom edge of the oven.



3. A "click" will be heard as soon as the feet correct assembled.

Final check

1. Check electrical functions.

Disposal

Package information

- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the

packaging material collection points designated by the local authorities.

Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.
- To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.
- Do not use the door or handle to lift or move the product.



Do not place any objects onto the product and move it in upright position.



Check the general appearance of your product for any damages that might have occurred during transportation.

Disposing of the old product



Dispose of the old product in an environmentally friendly manner.

This equipment bears the selective sorting symbol for waste electrical and electronic equipment (WEEE). This means that this equipment must be handled pursuant to European Directive 2002/96/EC in order to be recycled or dismantled to minimize its impact on the environment. For further information, please contact local or regional authorities. Refer to your local dealer or solid waste collection centre in your area to learn how to dispose of your product.

Before disposing of the product, cut off the power cable plug and make the door lock (if any) unusable to avoid dangerous conditions to children.

4 Preparation

Tips for saving energy

The following information will help you to use your appliance in an ecological way, and to save energy:

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.
- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.

Initial use

First cleaning of the appliance



The surface might get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

Initial heating

Heat up the product for about 30 minutes and then switch it off. Thus, any production residues or layers will be burnt off and removed.



WARNING

Hot surfaces cause burns!

Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.

Electric oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select Static position.
4. Select the highest grill power; See *How to operate the electric oven, page 11*.
5. Operate the oven for about 30 minutes.
6. Turn off your oven; See *How to operate the electric oven, page 11*

Grill oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select the highest grill power; see *How to operate the grill, page 15*.
4. Operate the grill about 30 minutes.
5. Turn off your grill; see *How to operate the grill, page 15*



Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.

5 How to operate the oven

General information on baking, roasting and grilling



WARNING

Hot surfaces cause burns!

Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.



DANGER

Be careful when opening the oven door as steam may escape.

Exiting steam can scald your hands, face and/or eyes.

Tips for baking

- Use non-sticky coated appropriate metal plates or aluminum vessels or heat-resistant silicone moulds.
- Make best use of the space on the rack.
- Place the baking mould in the middle of the shelf.
- Select the correct rack position before turning the oven or grill on. Do not change the rack position when the oven is hot.
- Keep the oven door closed.

Tips for roasting

- Treating whole chicken, turkey and large piece of meat with dressings such as lemon juice and black pepper before cooking will increase the cooking performance.
- It takes about 15 to 30 minutes longer to roast meat with bones when compared to roasting the same size of meat without bones.
- Each centimeter of meat thickness requires approximately 4 to 5 minutes of cooking time.
- Let meat rest in the oven for about 10 minutes after the cooking time is over. The juice is better distributed all over the

roast and does not run out when the meat is cut.

- Fish should be placed on the middle or lower rack in a heat-resistant plate.

Tips for grilling

When meat, fish and poultry are grilled, they quickly get brown, have a nice crust and do not get dry. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with high water content such as tomatoes and onions.

- Distribute the pieces to be grilled on the wire shelf or in the baking tray with wire shelf in such a way that the space covered does not exceed the size of the heater.
- Slide the wire shelf or baking tray with grill into the desired level in the oven. If you are grilling on the wire shelf, slide the baking tray to the lower rack to collect fats. Add some water in the tray for easy cleaning.



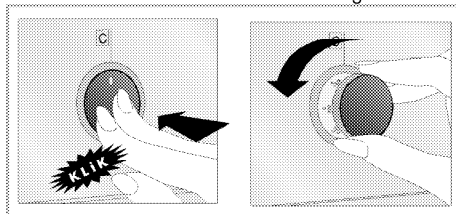
Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.

Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

How to operate the electric oven

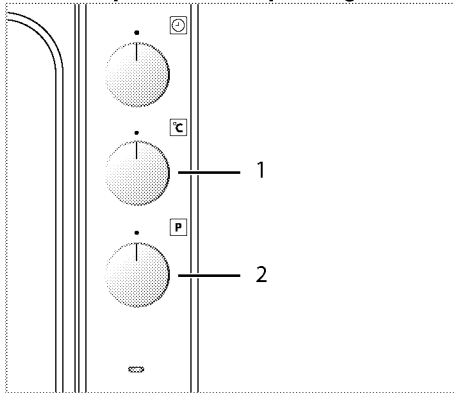
Your oven is equipped with pop-out knobs that protrude when you press them.

1. Press inwards to protrude the knob and then turn it to make the desired setting.



2. When the cooking process is finished, turn the knob to off (upper) position and press it inwards.

Select temperature and operating mode



1 Thermostat knob

2 Function knob

1. Set the oven timer to the desired cooking time; see *Using the oven clock*, page 12.

2. Set the Temperature knob to the desired temperature.

3. Set the Function knob to the desired operating mode.

» Oven heats up to the adjusted temperature and maintains it. During heating, temperature lamp stays on.

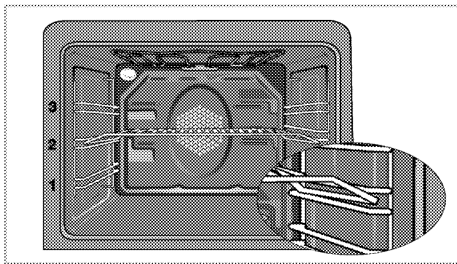
Switching off the electric oven

Switch the oven timer to off position.



When the timer is set to a certain time, it will turn off automatically; see *Using the oven clock*, page 12

Turn the function knob and temperature knob to off (upper) position.



Rack positions (For models with wire shelf)

It is important to place the wire shelf onto the side rack correctly. Wire shelf must be inserted between the side racks as illustrated in the figure.

Do not let the wire shelf stand against the rear wall of the oven. Slide your wire shelf to the front section of the rack and settle it with the help of the door in order to obtain a good grill performance.

Operating modes

The order of operating modes shown here may be different from the arrangement on your product.

Top and bottom heating



Top and bottom heating are in operation. Food is heated simultaneously from the top and bottom. For example, it is suitable for cakes, pastries, or cakes and casseroles in baking moulds. Cook with one tray only.

Fan supported bottom/top heating



Top heating, bottom heating plus fan (in the rear wall) are in operation. Hot air is evenly distributed throughout the oven rapidly by means of the fan. Cook with one tray only.

Fan assisted top heating



Top heating and the fan (in the rear wall) are in operation. Hot air is distributed better with fan when compared to the situation where only top heating is in operation.

Fan assisted bottom heating



Bottom heating and the fan (in the rear wall) are in operation. Hot air is distributed better with fan when compared to the situation where only bottom heating is in operation.

Operating with fan



The oven is not heated. Only the fan (in the rear wall) is in operation. Suitable for thawing frozen granular food slowly at room temperature and cooling down the cooked food.

Full grill



Large grill at the ceiling of the oven is in operation. It is suitable for grilling large amount of meat.

- Put big or medium-sized portions in correct rack position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

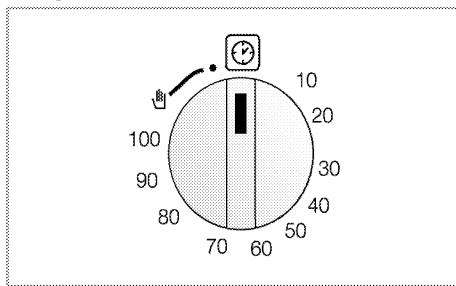
Grill+Fan



Grilling effect is not as strong as in Full Grill

- Put small or medium-sized portions in correct shelf position under the grill heater for grilling.
- Set the desired temperature.
- Turn the food after half of the grilling time.

Using the oven clock



Starting the cooking



In order to operate the oven, you must select cooking mode and the desired temperature and set the time. Otherwise, the oven will not operate.

1. Turn the Time Adjustment knob clockwise to set the cooking time.
2. Put your dish into the oven.
3. Select operation mode and temperature; see. *How to operate the electric oven, page 11.*
 - » The oven will be heated up to the preset temperature and will maintain this temperature until the end of the cooking time you selected.
4. Once the cooking time is over, Time Setting knob will automatically rotate counterclockwise. A warning sound indicating that the set time is over is heard and the power is cut.



If you do not want to use the timer function, turn the knob counterclockwise towards the hand symbol.

5. Turn off the oven with the Time Setting knob, function knob and temperature knob.

Turning off the oven before the set time

1. Turn the Time Adjustment knob counterclockwise until it stops.
2. Turn off the oven with the Function knob and Temperature knob.

Cooking times table



The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.

Baking and roasting



1st rack of the oven is the **bottom** rack.

Dish	Cooking vessel	Rack position		Temperature (°C)	Cooking time (approx. in min.)	
Cakes in tray	Oven tray 24 ... 26 cm	1	1	170 ... 180	20 ... 30	20 ... 30
Cakes in mould	Cake mould 18 ... 22 cm	1	1	170 ... 180	25 ... 35	25 ... 35
Cookie	Oven tray	1	1	170 ... 190	20 ... 30	20 ... 30
Crispy mille-feuille	Oven tray	1	1	180 ... 190	20 ... 30	20 ... 30
Donut	Oven tray	1	1	170 ... 180	20 ... 30	20 ... 30
Pastries	Oven tray	1	1	200	35 ... 45	1
Leaven	Roasting tray	1	1	200	35 ... 45	1
Rich pastry	Oven tray	1	1	180 ... 190	20 ... 30	20 ... 30
Dough pastry	Oven tray	1	1	180 ... 190	35 ... 45	30 ... 40
Lasagna	Deep tray	1	1	170 ... 180	35 ... 45	30 ... 40
Pizza	Oven tray	1	1	200 ... 220	15 ... 20	15 ... 20
Steak	Oven tray	1	1	15 dk. 250/max *	90 ... 100	90 ... 100
Leg of lamb	Oven tray	1	1	15 dk. 250/max *	90 ... 100	90 ... 100
Roasted chicken	Oven tray	1	1	15 dk. 250/max **	65 ... 75	60 ... 70
Turkey	Oven tray	1	1	25 dk. 220 **	90 ... 100	80 ... 90
Fish	Oven tray	1	1	200	15 ... 25	15 ... 25

* then 150

How to operate the grill



WARNING

Close oven door during grilling.
Hot surfaces may cause burns!

- Turn the Time Adjustment knob counter clockwise to Hand symbol when grilling.

Switching on the grill

1. Turn the Function knob to the desired grill symbol.
2. Then, select the desired grilling temperature.
3. If required, perform a preheating of about 5 minutes.

» Temperature light turns on.

Grilling with electric grill

Food	Insertion level	Grilling time (approx.)
Fish	3	30...40 min. #
Sliced chicken	3	40...50 min.
Lamb chops	3	35...40 min.
Roast beef	3	35...40 min. #
Veal chops	3	35...40 min. #

depending on thickness

Switching off the grill

1. Turn the Function knob to Off (top) position.



Do not use the top rack for grilling.



Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.

Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

Cooking times table for grilling

6 Maintenance and care

General information

Service life of the product will extend and the possibility of problems will decrease if the product is cleaned at regular intervals.



DANGER

Disconnect the product from mains supply before starting maintenance and cleaning works.

There is the risk of electric shock!



DANGER

Allow the product to cool down before you clean it.

Hot surfaces may cause burns!

- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.



The surface might get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.



Do not use steam cleaners to clean the appliance as this may cause an electric shock.

If a round tray is supplied with the product:

- Clean the tray with liquid dishwashing detergent before initial use.
- Pay attention to clean after every use.
- Use lemon or vinegar for persistent stains.

Cleaning the control panel

Clean the control panel and knobs with a damp cloth and wipe them dry.



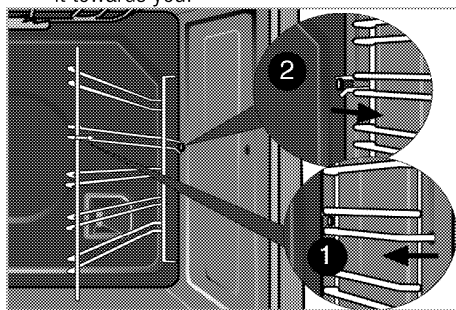
Do not remove the control buttons/knobs to clean the control panel.

Control panel may get damaged!

Cleaning the oven

To clean the side wall

1. Remove the front section of the side rack by pulling it in the opposite direction of the side wall.
2. Remove the side rack completely by pulling it towards you.



Clean oven door

To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.

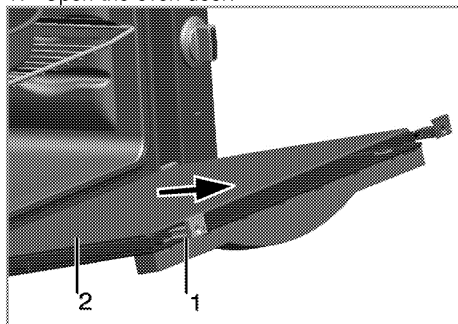


Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

Removing the door inner glass

The inner glass panel of the oven door can be removed for cleaning.

1. Open the oven door.



- 1 Plastic part
 - 2 Inner glass pane
2. With help of a spoon, remove the plastic part mounted upper side of the door by pushing and lifting upwards.
 3. As shown in the figure, pull the inner glass slightly upwards and clean.

Replacing the oven lamp



DANGER

Before replacing the oven lamp, make sure that the product is disconnected from mains and cooled down in order to avoid the risk of an electrical shock. Hot surfaces may cause burns!



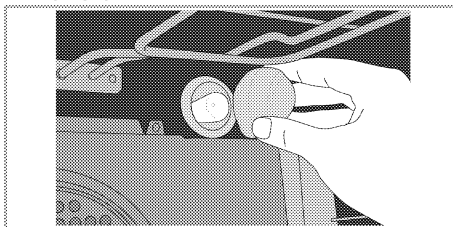
The oven lamp is a special electric light bulb that can resist up to 300 °C. See *Technical specifications, page 5* for details. Oven lamps can be obtained from Authorised Service Agents.



Position of lamp might vary from the figure.

If your oven is equipped with a round lamp:

1. Disconnect the product from mains.
2. Turn the glass cover counter clockwise to remove it.



3. Remove the oven lamp by turning it counter clockwise and replace it with the new one.
4. Install the glass cover.

7 Troubleshooting

Oven emits steam when it is in use.

It is normal that steam escapes during operation. This is not a fault.

Water drops occur during cooking

The vapour that arises during cooking can condense and form water droplets when it hits cold surfaces of the product. This is not a fault.

Product does not operate.

The mains fuse is defective or has tripped.

Check fuses in the fuse box. If necessary, replace or reset them.

Product is not plugged into the (grounded) socket.

Check the plug connection.

Oven light does not work.

Oven lamp is defective.

Replace oven lamp.

Power is cut.

Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.

Oven does not heat.

Function and/or Temperature are not set.

Set the function and the temperature with the Function and/or Temperature knob/key.

In models equipped with a timer, the timer is not adjusted.
(In products with microwave oven, timer controls only microwave oven.)

Adjust the timer.

Power is cut.

Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.

(In models with timer) Clock display is blinking or clock symbol is on.

A previous power outage has occurred.

Adjust the timer / Switch of the product and switch it on again.



Consult the Authorised Service Agent or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.

Address: 20 Carlotta Street, Artarmon NSW 2064 Phone: 02 4920 9114

EMAIL: edaservice@hapl.com.au Website: www.euromaid.com.au

FOR AUSTRALIA & NEW ZEALAND

TERMS AND CONDITIONS

This warranty is in addition to your normal statutory entitlements and specific legal rights. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law as prescribed and set out in regulation 90 of the Competition and Consumer Act 2010.

1 Electrical Distributors Australia Pty Ltd guarantees to the original purchaser, **subject to model type**, either **12 months** or **24 months** of ownership, that any part with defective material be replaced free of charge, provided that all service work is carried out by Electrical Distributors Australia Pty Ltd or nearest appointed service agent.

24 months warranty products

All Built-In appliances - *Ovens, Gas and Electric Cooktops, Microwave Ovens* and Rangehoods*

Freestanding Cookers - *Gas and Electric models in 90cm width*

Dishwashers - *Freestanding and Built-in*

Front Load Washing Machines

Condensor Dryer

12 months warranty products

Vented Dryers

Freestanding Cookers

Gas and Electric models in 50cm, 54cm and 60cm widths

Portable Appliances*

Benchtop models and Portable Gas models

NOTE: *Microwave Ovens & Portable products, ie., MC110T & BT44 are to be returned to the nearest service agent by the purchaser. These products offer **no** in house warranty repairs

3 months warranty products (Non Domestic USE)

Regardless of the product type, warranty of appliances installed and operated in a non domestic installation, such as an office or factory etc., is limited to Three (3) Months from date of purchase.

2 If you are located **25 kilometres** outside a recognised Electrical Distributors Australia Pty Ltd or its Appointed Service Agent service area the purchaser must cover the cost of sending the appliance to the service centre or any extra travel cost incurred by the technician in order to service the appliance.

3 Electrical Distributors Australia Pty Ltd is not liable for any other loss other than the appliance itself.

4 This warranty does not cover the following circumstances:

- (i) An act or acts of God, any natural occurrence or other circumstances not within the control of Electrical Distributors Australia Pty Ltd (such as fire, storm or water damage).
- (ii) An attempt by any person (other than an employee or authorised service agent of Electrical Distributors Australia Pty

Ltd to repair or modify the appliance).

- (iii) Where the rating plate has been removed or any details on that plate have been rendered illegible.
 - (iv) If the appliances have been installed, operated or maintained in a manner that is not in accordance with the instructions supplied by Electrical Distributors Australia Pty Ltd.
 - (v) If product failure is the result of connection to a power supply that does not correspond to that shown on the ratings plate or if the power supply is inadequate or faulty.
 - (vi) Normal wear and tear, misuse or damage to the appliance or use of the appliance in a manner for which it was not intended.
 - (vii) Failure of electrical components due to power surges or outages.
 - (viii) Electrical Distributors Australia Pty Ltd will not be obliged to comply with its obligations under this Warranty until you have paid the full purchase price for the appliances.
- 6 The warranty does not extend to cover:
- (i) Discoloured burners or trivets on gas cooktops or chrome surrounds on electric cooktops
 - (ii) Discolouration caused by steam, heat or venting during normal use
 - (iii) Plastic or enamel components
 - (iv) Light globes, filters or any consumables
 - (v) Insect or vermin infestation
 - (vi) Corrosion where the product is located within a corrosive environment

7 Electrical Distributors Australia Pty Ltd excludes all warranties and conditions that may be implied into this Warranty or the Contract for Supply and limits its liability for a breach of any implied condition or warranty that cannot be excluded to the greater of (Electrical Distributors Australia Pty Ltd option):

- (i) For goods, repairing or replacing those goods or paying for the cost of those goods repaired or replaced; and
- (ii) For services, resupplying the services or paying for the cost of having those services resupplied.

8 Proof of purchase will be required for the validation of all warranty claims.

9 Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any reasonably foreseeable loss or damage. You are also entitled to have the goods repaired if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Built-In & Freestanding Appliances

Access must be granted within normal working hours and our Service Agents must have easy access to these appliances. Any charges will be the responsibility of the purchaser where the service technician cannot obtain easy access to remove the appliances for inspection prior to repair.

PROOF OF PURCHASE

Proof of purchase will be required for the validation of all warranty claims. Documents suitable for proof of purchase include, but are not limited to the following:

- Delivery dockets;
- Retailer or supplier invoices;
- Credit card statements where the purchase of the appliances are clearly depicted.

The inability to provide proof of purchase will lead to the claim being treated as a service call with labour and parts costs being born by the claimant.

NOTE: There is no need to return this or any other warranty card to Electrical Distributors Australia Pty Ltd. Proof of purchase is the only requirement for warranty claim, please keep a copy of the purchase receipt with this warranty card.

AUTHORISED SERVICE AGENTS

NSW

ALL GENERAL WHITEGOODS
4/11 HALLSTROM PLACE
WETHERILL PARK 2164 NSW
PH: 02 8788 8666
FAX: 02 9756 1091

VIC

MASTER TECH APPLIANCE SERVICES
9 KIRKHAM ROAD
DANDENONG STH VIC 3175
PH: 1300 131 118
FAX: 1300 366 705

QLD

ENDEAVOUR REFRIGERATION
UNIT 1/ 22 ZILLMERE ROAD
BOONDALL QLD 4034
PH: 07 3137 3600
FAX: 07 3137 3663

QLD - GOLD COAST

ROSHAD APPLIANCE SERVICE
1/13 LEDA DRIVE
BURLEIGH QLD 4220
PH: 07 5535 7044
FAX: 07 5535 7407

WA

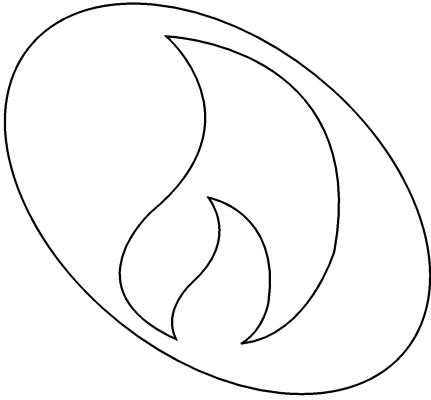
DACAPS APPLIANCE PARTS AND SERVICE
357 SEVENOAKS STREET
CANNINGTON WA 6107
PH: 1800 322 277
FAX: 1800 354 310

SA

PRESTIGE APPLIANCE SERVICE
UNIT 4/ 65 STEPHENS AVENUE
TORRENSVILLE SA 5031
PH: 08 8352 2022
FAX: 08 8352 2044

TAS

FARR ELECTRICAL CONTRACTOR
369A ARGYLE STREET
NORTH HOBART TAS 7002
PH: 03 6231 0275
FAX: 03 6231 0285



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